



Barbacoa taquitos with macha salsa

Ingredients

Tacos:

- 19 tortillas made with MASECA® corn masa flour
- 1.3 pounds of beef or goat barbacoa
- Oil for frying
- Toothpicks

Macha salsa:

- 3.5 ounces of árbol chilies, clean
- 1.75 ounces of sesame seeds
- 3 garlic cloves, sliced
- 1 cup of corn oil
- Salt to taste

Preparation

1. Warm tortillas made with MASECA® and fill with barbacoa. Roll them to form the taquitos and use toothpicks in two sections of the tortilla to hold them.
2. Cut the edges of the taquitos and then cut them in half. Set taquitos aside to fry, each taquito should have one toothpick to hold it.
3. Heat half cup of the oil at low heat and fry the garlic slices, when golden brown, add sesame seeds and the chilies stirring constantly. Remove and transfer to a blender.
4. Before blending, add the rest of the oil and season with salt to taste. Blend and pour salsa to a pan, check seasoning and add salt if needed. As soon as the salsa has warmed up, remove from heat.
5. Fry taquitos and place on a platter with macha salsa in the middle as an appetizer

Tips: Use guajillo chilies instead of árbol chilies for a milder salsa.